



Reforma

MODERN MEXICAN. MEZCAL + TEQUILA

¡FIESTA! OPTIONS



Occupancy Maximums

Private Dining Room } 55

Patio } 90

Buy-Out } 250

Accommodating parties of
everything below and or in between.

(520) 867-4134

4340 N Campbell Ave Ste 101
Tucson, AZ 85718



PRIVATE DINING ROOM AGREEMENT | CONTRACT

GENERAL INFORMATION

Our private dining room can accommodate up to 55 guests for a sit down lunch or dinner and up to 75 guests for a cocktail and appetizers reception. The room also accommodates gatherings with presentations needs for up to 40 guests.

Our private dining room provides a 65' LED television with an HDMI port that connects to your laptop computer and or iPad. We provide an HDMI cord for our guest's use but require the presenter to have their own HDMI adapter that pairs with their device. We do not have a projector or screen but our clients are welcome to bring such equipment if that is their preferred method for delivering their presentation. Other audio-visual items that we do not have and therefore if required would need to be provided by the client include additional speakers and or microphones.

Food & Beverage Minimum

A food and beverage minimum goes towards any food and beverage spending for your event.

If this minimum amount is not met, the remainder is considered an unmet minimum. It's helpful to keep in mind that minimums vary based on the day of the week, time of year, space requested, and group size.

This does not include sales tax and gratuity and may not be applied to the purchase of gift cards. Banquet food does not accumulate Plaza Perks points.

For events with a food and beverage minimum exceeding \$10,000 or full restaurant buyouts, where the restaurant is closed to the public, a 23% service charge will be added (this includes gratuity).

Banquet Menus

We feature plated menus ranging from \$36 to \$68 per person and buffet options ranging from \$22 to \$45 plus per person. Parties of 20 or less guests may choose to order off the regular dining room menu but are still subject to the food and beverage minimum quoted. A cake-cutting fee of \$2.00 per person will be applied to cut and serve a cake brought in from outside bakery. Buffet menus are portioned per guest and quantities are placed out based upon the number of guests contracted.

Decorations

You may decorate our private room up to one hour prior to your event, but please note we only allow Scotch tape to be used as an adhesive for attaching banners or signs to our stone tile wall. We ask that you do not use any adhesives to attach items to our light fixtures as they have special finishes. All other adhesives may not be used. If Reforma is left to clean up or clear any decorations, confetti, glitter, etc., you may be subject to a **\$50.00 cleaning fee.**

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Guaranteed Guest Count

A guaranteed guest count must be provided at the time of the contractual agreement for all private dining room events. You will have until 3 days prior to your event to provide your final guarantee. If one does not update their guaranteed guest count 3 days prior to their event the original number provided will be used or the actual number of attendees, whichever is greater. Your guaranteed minimum guest count must be confirmed at least 3 days (72 hours) prior to your event. The confirmed guest count will be used as the minimum in finalizing your bill.

Deposit, Payment & Confirmation

We do not require a deposit. Instead we ask that our patrons complete a secure electronic credit card authorization form and read and electronically acknowledge our private dining room agreement contract. Private dining room reservations are not confirmed until we have the credit card on file, at which point you will receive a confirmation email. After this has occurred, the menu has been selected, and all the details of your event are complete, you will receive an event summary which needs to be confirmed electronically.

We accept cash, checks, American Express, MasterCard, Visa, and Discover as forms of payment. One check is required for private dining events to eliminate confusion

among guests and staff. Alcohol is permitted to be on separate checks.

The credit card authorization form required to confirm your event does not need to be the final payment used upon completion of your event. We do ask for payment in full at your event's conclusion. Please note, there is an additional 4% service charge applied to the total of the bill if the credit card on file is not present to be swiped through our on-site credit card processing equipment. This fee is entirely avoidable, as long as the form of payment used on the night of event is present and a signature from an authorized representative is collected.

Cancellation Policy

Written cancellation must be provided 7 days prior to the date of the event. Cancellation within 7 days to the event date or a no-show is considered a breach of contract. Your credit card will be charged 100% of the food and beverage minimum outlined in your Event Summary plus corresponding sales tax.

THANK YOU FOR YOUR INTEREST IN

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Option #1

RECEPTION TABLE } Select from the following:

GUACAMOLE

\$65 Per Quart } 15 People

Avocado, cilantro, tomatillo, green onion, lime, pepitas

Spicy or Tropical Guacamole \$75 per Quart

FRUIT & VEGETABLE PLATTER

\$5 Per Person

Seasonal melon, watermelon, pineapple, sweet peppers, cucumber, jicama, tajin

CHILAQUILES ROJO OR VERDE

\$70 Per Half Pan } 15 - 20 People

\$120 Per Full Pan } 35 - 40 People

Enchilada style casserole, corn tortilla chips, selected rojo or verde sauce, grilled corn, roasted chicken, egg, queso fresco, lime crema, green onion

QUESO FUNDIDO WITH CHORIZO

\$32 Per Quart } 10 - 15 People

Manchego cheese sauce, house-made chorizo

QUESADILLA DE CAMARONES

\$4 Per Quesadilla

Corn tortilla, shrimp, tomato, chiles, onion, monterey jack cheese

SONORAN CEVICHE*

\$7 Per Person

Shrimp, clamato, lime, avocado, tomato, onion, cilantro, jalapeño, cucumber

MEXICAN STREET CORN BOWL

\$115 Per Half Pan, \$230 Per Full Pan

Charred corn, cotija, cilantro, onion, garlic, chipotle aoli, crema, jack cheese

CARNITAS MACHACA

\$3 Each

Served in a corn bowl, green and red peppers, avocado lime crema, habanero salsa & queso fresco

SWEET POTATO TAQUITOS

\$3 Per Taquito

Corn tortilla, sweet potato, caramelized onions, salsa de arbol, lime crema

STUFFED JALAPEÑO BITE

\$3 Each

Chorizo, monterey jack, green onion

CHORIZO QUESADILLA

\$4 Per Quesadilla

Corn tortilla, house-made chorizo, potato, monterey jack cheese, house salsa

CARAMELO

\$5 Per Caramelo

5" flour tortilla, caramelized onions, carne asada, monterey jack cheese, house salsa

CHICKEN TINGA FLAUTAS

\$4.50 Per Flauta

5" flour tortilla, chicken tinga, cilantro crema, cotija, cilantro

ACHIOTE CHICKEN SKEWERS

\$3 Each

Achiote marinated chicken, avocado cilantro crema

CALABACITAS

\$60 Per Half Pan, \$120 Per Full Pan

Roasted squash, corn, onion, poblano chiles, cotija, lime crema

Option #2

HORA FELIZ BUFFETS

The Original ~ \$27 PER PERSON

CHIPS, SALSA, GUACAMOLE

QUESO FUNDIDO

Manchego, Monterey jack cheese, Oaxaca

SWEET POTATO TAQUITOS

Corn tortilla, sweet potato, caramelized onion, lime crema, cotija, cilantro

CHORIZO QUESADILLAS

5" corn tortillas, chorizo, Monterey jack, potato, cotija, cilantro, arbol salsa

CHICKEN TINGA FLAUTAS

5" flour tortillas, chicken tinga, cilantro crema, cotija, cilantro

The Supreme ~ \$37 PER PERSON

CHIPS, SALSA, GUACAMOLE

SONORAN CEVICHE*

Shrimp, clamato, lime, avocado, tomato, onion, cilantro, jalapeño, cucumber

QUESO FUNDIDO

Manchego, Monterey jack cheese, Oaxaca

NACHOS

Tortilla chips, black beans, guacamole, manchego cheese sauce, lime crema, scallions, cotija, cilantro, salsa Mexicana, jaliso

CHICKEN TINGA FLAUTAS

5" flour tortillas, chicken tinga, cilantro crema, cotija, cilantro

CARNITAS QUESADILLAS

5" inch corn tortilla, carnitas, monterey jack, caramelized onion, cotija, cilantro

Option #3

\$25 Per Person

TACO BAR

Chips & Salsa

Corn and flour tortillas, Cotija, cabbage, sour cream, limes, salsa mexicana, arbol salsa, spanish rice, braised black beans

Choice of 2 Taco Fillings:

CHICKEN TINGA	Chipotle tomato braised chicken
PORK	Carnitas Orange & cinnamon braised pork
VEGETABLE	Calabacitas Roasted squash, corn, onion, poblano
BEEF	Carne Asada Grilled & marinated steak +2 PER PERSON

DESSERT

Polvorones, Ginger Snaps & Chocolate Chip

BEVERAGES

Iced Tea & Fountain Drinks

ENHANCEMENTS

- Guacamole +3 Per Person | Mixed Green Salad +3
- 3 Taco Fillings + 5 Per Person
- Appetizer options from reception table selections (Page 3)
- Dessert selections (Page 13)
- Happy Hour drink specials (Page 14)

Option #4

\$30 Per Person

ENCHILADA BAR

Chips & Salsa
Spanish rice & braised black beans
Cotija, shredded cabbage, sour cream, limes, salsa mexicana, arbol salsa

Choice of Two

MOLE COLORADO

Tender braised carnitas or chicken, corn tortilla, mole colorado, monterey jack

ENCHILADAS SUIZAS

Tender braised carnitas or chicken, corn tortilla, salsa verde, roasted onions, poblano chiles

ENCHILADAS DE QUESO

Queso mixto, corn tortilla, enchilada sauce

DESSERT

Polvorones, Ginger Snaps & Chocolate Chip

BEVERAGES

Iced Tea & Fountain Drinks

ENHANCEMENTS

Guacamole +3 Per Person | Mixed Green Salad +3 Per Person

Appetizer options from reception table selections (Page 1)

Dessert selections (Page 13)

Happy hour drink specials (Page 14)

Option #5

\$35 Per Person

FAJITA BAR

Chips & Salsa

Corn and flour tortillas

Monterey jack, cabbage, sour cream, limes, salsa mexicana, arbol salsa, spanish rice, braised black beans

Choice of Two

SKIRT STEAK FAJITAS

Seasoned steak strips, sauteed bell peppers and onions

CHICKEN FAJITAS

Seasoned grilled chicken breast, sautéed peppers and onions

SHRIMP FAJITAS +6 PER PERSON

Chile de arbol grilled shrimp, sautéed peppers and onions

DESSERT

Polvorones, Ginger Snaps & Chocolate Chip

BEVERAGES

Iced Tea & Fountain Drinks

ENHANCEMENTS

Guacamole +3 Per Person | Mixed Green Salad +3 Per Person

All 3 fajita proteins +8 Per Person

Appetizer options from reception table selections (Page 1)

Dessert selections (Page 13)

Happy Hour drink specials (Page 14)

Option #6

REFORMA BRUNCH BUFFET

\$30 Per Person
3 SIDES + 2 ENTRÉES

\$40 Per Person
4 SIDES + 3 ENTRÉES

\$50 Per Person
5 SIDES + 5 ENTRÉES

BREAKFAST ENTRÉE

CHILAQUILES ROJO*

Corn tortilla chips, grilled corn, egg, queso fresco, lime crema, green onion

CHILAQUILES VERDE*

Corn tortilla chips, grilled corn, egg, queso fresco, lime crema, green onion

TRES LECHEs FRENCH TOAST*

Butter, syrup

HUEVOS RANCHEROS*

With scrambled eggs

BREAKFAST ENCHILADAS*

Corn tortilla, chorizo, eggs, potatoes, Monterey jack, enchilada sauce

MEXICAN FRITTATA*

Egg, poblano, roasted corn, onion, garlic, zucchini, squash, queso fresco, cilantro, manchego cheese sauce

BREAKFAST SIDES

SCRAMBLED EGGS*

BACON

BREAKFAST POTATOES

FRESH FRUIT PLATTER

YOGURT granola, fresh berries

PASTRY PLATTER scones, muffins

ENHANCEMENTS

Add mimosa bar option (Page 14)

Option #7

\$40 Per Person

STARTERS

Chips & Salsa

Caesar Salad

Romaine, caesar dressing, garlic croutons, manchego cheese

ENTRÉES } Choice of

PLATO DE POLLO

Lager chile-brined chicken thighs, salsa ranchero, black beans, Spanish rice, calabacitas, queso fresco, pickled onion

GARNITAS

Orange & cinnamon braised pork, pickled red onion, spanish rice

ENCHILADAS DE QUESO

Corn tortilla, manchego & jack cheese, enchilada rojo, queso fresco, cilantro, served with spanish rice and black beans

DESSERT

Tres Leches cake, macerated strawberries, whipped cream

BEVERAGES

Iced Tea & Fountain Drinks

Option #8

\$50 Per Person

STARTERS

Guacamole } Chips & Salsa

Sweet Potato Taquitos } Served family style

Corn tortilla, sweet potato, thyme, lime
crema, cilantro, cotija, jalisco

Mixed Green Salad

Cucumber, tomato, pickled onion, jicama,
cilantro lime vinaigrette

ENTRÉES } Choice of

PLATO DE POLLO

Lager chile-brined chicken thighs, salsa ranchero,
black beans, Spanish rice, calabacitas, queso fresco,
pickled onion

SALMON*

Blackened seared salmon, with spanish rice, cilantro
vinaigrette slaw, honey butter sauce, mango salsa

ENCHILADAS DE QUESO

Corn tortilla, manchego & jack cheese, enchilada
rojo, queso fresco, cilantro, served with spanish rice
and black beans

DESSERT

Churro Cheesecake

BEVERAGES

Iced Tea & Fountain Drinks

Option #9

\$55 Per Person

STARTERS

Guacamole } Chips & Salsa

Sweet Potato Taquitos } Served family style
Corn tortilla, sweet potato, thyme, lime crema,
cilantro, cotija, jalisco

Mixed Green Salad

Cucumber, tomato, pickled onion, jicama,
cilantro lime vinaigrette

ENTRÉES } Choice of

PLATO DE CARNE ASADA

Grilled carne, with cilantro compound butter, calabacitas,
grilled jalapeno, spanish rice, black beans, 3 corn tortillas

SALMON*

Blackened seared salmon, with spanish rice, cilantro
vinaigrette slaw, honey butter sauce, mango salsa

ENCHILADAS DE QUESO

Corn tortilla, manchego & jack cheese, enchilada
rojo, queso fresco, cilantro, served with spanish rice
and black beans

DESSERT

Caramel Apple Flautas

BEVERAGES

Iced Tea, Fountain Drinks, Coffee Service

Option #10

\$72 Per Person

STARTERS

Guacamole } Chips & Salsa

Sweet Potato Taquitos } Served family style

Corn tortilla, sweet potato, thyme, lime crema, cilantro, cotija, jalisco

Mexican Street Corn Bowl

Grilled corn, cilantro, onion, garlic, chipotle aioli, crema, jack cheese

ENSALADA

CAESAR SALAD

Romaine, cotija, spiced croutons, classic caesar dressing

ENTRÉES } Choice of

PLATO DE CARNE ASADA

Grilled carne, with cilantro compound butter, calabacitas, grilled jalapeno, spanish rice, black beans, 3 corn tortillas

VERDE CREMA CAMARONES

Sauteed shrimp, bell peppers, onion, garlic, butter, salsa verde, heavy cream, manchego & jack cheese, cilantro rice, 3 corn tortillas

ENCHILADAS DE QUESO

Corn tortilla, manchego & jack cheese, enchilada rojo, queso fresco, cilantro, served with spanish rice and black beans

SALMON*

Blackened seared salmon, with spanish rice, cilantro vinaigrette slaw, honey butter sauce, mango salsa

DESSERT

Chocolate Ganache Cake

BEVERAGES

Iced Tea, Fountain Drinks, Coffee Service

Dessert Options

CHOCOLATE GANACHE CAKE

With dulce de leche

Individual: \$8 each / Platter: \$90

TRES LECHES CAKE

Yellow cake soaked in sweetened milk,
macerated strawberries, whipped cream

Individual: \$7 Each / Platter: \$90 } 30 pieces

FLAN

Traditional Mexican vanilla custard, caramel

\$7 Each

CHURRO BITES

Cinnamon and sugar dusted, chocolate sauce

1/2 Platter: \$45 } 40 bite size pieces

Full Platter: \$90 } 80 bite size pieces

CHURRO CHEESECAKE BITES

Cinnamon and sugar dusted

1/2 Platter: \$80 } 40 pieces

Full Platter: \$160 } 80 pieces

COOKIES PLATTER

Polvorones, ginger snaps & chocolate chip

1/2 Platter: \$50 } 50 cookies

Full Platter: \$100 } 100 cookies

CARAMEL APPLE FLAUTAS

1/2 Platter: \$90 } 40 pieces

Full Platter: \$180 } 80 pieces

Happy Hour Option

To assist the speed of which your guests will receive their first round of drinks, Reforma extends our Happy Hour pricing for these select drinks for events where alcoholic beverages are included on the host's portion of the final bill. Cheers!

HOUSE MARGARITA | \$7 EA

HOUSE SANGRIA ROJO (red) OR SANGRIA BLANCO (white) | \$7 EA

HOUSE WINE BY THE GLASS | \$7 EA

SELECT MEXICAN BOTTLED BEER | \$6 EA

WINE BY THE GLASS & BOTTLED BEER

can be calculated and charged as number poured. This selection will be offered in room and opened and poured by service team and or left available for self service if all the patrons are over the legal drinking age of 21.

BYO MIMOSA BAR | \$75*

Choice of 3 juices & 3 Bottles of Sparkling Wine.

*Each additional bottle | \$25